

The George & Dragon

Speldhurst

George and Dragon virgin/ Bloody Mary with celery salt, dash of sherry & Horseradish £2.20/3.80
Elderflower Spritzer, Straight or with White Wine & Soda £2.20 // £3.60
Homemade Bread & Marinated Olives £1.00 p/p
Homemade Bread with a Selection of Dips & Olives £2.00 p/p

Starters

Perry Court Farm Tomato & Basil Soup £5.50
Goats Cheese, Kentish Spinach & Tomato Tart with Caramelised Onion £6.50
Weald Smoked Mackerel Pate & Salmon Mousse with Toast & Horseradish £6.50
Steamed Mussels with Cider, Garlic & Cream £7.00
Wild Mushroom & Pecorino Ravioli with Truffle Oil £6.50
Ashdown Forest Game Terrine with Indian Military Chutney £7.00
Seared Speldhurst Pigeon Breast Salad with Smoked Bacon & Puy Lentils £8.00
A Selection of Salamis and English Cheeses with Pickles and Chutney £8.50

British Pub Classics

English Cheeses Ploughman's with Homemade Bread & Chutney £8.50
Sussex Steak Sandwich with Horseradish & Pomme Allumettes £9.00
Groombridge Gloucester Old Spot Sausages with Mash & Onion Gravy £10.50
Sussex Steak & Ale Pie with Seasonal Veg £10.50
Larkin's Beer Battered Haddock & Chips with Tartare Sauce £12.50

Mains

(For Children any main can be served as a half portion)

Kids Sausages with Dressed Veg £8.50
Weald Smoked Salmon & New Potato Salad with Lemon Crème Fraiche £11.50
Organic Chicken & Smoked Bacon Salad with Pesto & Sunflower Seeds £10.50
Risotto Verde with Kentish Spinach, Broadbeans, Pea & Flower Marie £12.50
Fillet of Hake with Brown Shrimp & Samphire £14.50
Pot Roast Organic Chicken with Cider & Confit Garlic £13.50
Organic Gill Wing Farm Duck Breast with Redcurrant & Port £14.00
Slow Roast Gloucester Old Spot Pork Belly with Apple Compote £15.50
Char-grilled Kentish Lamb Chops with Salsa Verde £15.50
Prime Aged Sussex Rump Steak with Allumettes and Tarragon & Garlic Butter £18.50

12.5% service will be added to all bills, thank you

We try at all times to buy food that is Organic, GM Free & Free Range. No farmed fish or intensive production is used,

Food from a Farm, Not a Factory.

Lunch September 2009